Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

|  |  |
| --- | --- |
| AMPCRP301 | Grade carcases |
| Application | This unit describes the skills and knowledge required to grade carcases according to workplace or other specifications.  This unit applies to individuals who grade carcases on slaughter floors or in chillers, in meat processing premises.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Carcase Processing (CAR) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for grading | 1.1 Identify workplace requirements for grading carcases  1.2 Identify and explain elements of carcase specifications  1.3 Identify and explain grading specifications  1.4 Identify workplace health and safety requirements for task, including personal protective equipment  1.5 Identify hygiene and sanitation requirements for grading |
| 2. Sort and select carcase | 2.1 Sort carcase following workplace requirements  2.2 Identify potential sources of contamination and cross-contamination  2.3 Identify contaminated carcases and take corrective action  2.4 Identify the escape methods from chiller if locked in |
| 3. Grade carcase | 3.1 Handle carcase following workplace health and safety requirements  3.2 Measure carcase for grading following workplace requirements  3.3 Grade carcase following workplace requirements, customer specifications and regulatory requirements  3.4 Record carcase grade description |

|  |  |
| --- | --- |
| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
| Skill | Description |
| Reading | * Interpret key elements of workplace instructions |
| Writing | * Record descriptions of carcase using industry terminology such as:   age (dentition)  breed  butt shape  fat  feeding regimes  sex  weight |
| Numeracy | * Measure degree of marbling and degree of maturity * Measure fat in millimetres (mm) * Determine meat and fat colour using accepted scale * Use pH and temperature gauges * Use scales for weights (kg) * Use visual appraisal skills |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPCRP301 Grade carcases | AMPA2060 Grade carcase | Unit code and title updated  Unit coded at AQF3  Performance Criteria clarified  Foundation Skills added  Assessment Conditions updated  Mandatory workplace requirements clarified | Not equivalent |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |

|  |  |
| --- | --- |
| TITLE | Assessment requirements for AMPCRP301 Grade carcases |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has graded carcases, following workplace or customer specifications.  The assessor must observe the individual grading carcases in a chiller for a minimum of 15 minutes, following workplace requirements.  There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  Mandatory workplace requirements  All performance evidence specified above must be demonstrated in a meat processing premises. | |

|  |
| --- |
| Knowledge Evidence |
| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * workplace requirements and customer specifications for grading carcases * hygiene and sanitation requirements for working with carcases * methods of grading carcase according to specifications, which may include:   age of meat  amount of fat  colour and texture of fat  colour of meat  conformation  meat cuts  presence of blemishes  sex  texture of meat  weight   * procedures for interpreting, recording and reporting measurement such as weight and fat depth * commercial and regulatory requirements for accurate carcase grading * workplace health and safety hazards associated with grading carcases, and how the associated risks are controlled. |

|  |
| --- |
| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   *skills must be demonstrated in a meat processing premises at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *carcases for grading*  *measuring equipment*   * specifications:   *task-related documents*  *customer specifications*   * personnel:   *access to workplace supervisor or mentor.*  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  **Mandatory workplace requirements**  Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information. |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |